

To  
**CDC / Vessel Sanitation Program**  
**1850 Eller Drive- Suite 101**  
**Ft. Lauderdale, FI 33315**  
**USA.**

**The following Actions have been taken to correct each of the deficiencies noted during the inspection of the NORWEGIAN MAJESTY on Sunday, October 7, 2001 at the port of Boston.**

Item #	Point Value	Area	Deficiency	Corrective Action
1	*	<b>Medical Center</b> Deck 4	The required 24 hour before arrival gastrointestinal illness report has been transmitted less than 24 hours before docking on several recent cruises. (4.2.1.1.1)	Medical reporting procedures have been implemented according to VSP regulations.
2	22	<b>Main Galley Dishwashing</b> Deck 5	Forward conveyor dishwasher spray manifold was not fully activating as dishes were passing beneath it. (Repaired at the time of inspection). (7.5.4.1.1)	Repaired and maintained in good working condition.
3	37	<b>Main Galley Dishwashing</b> Deck 5	Heavy condensate was noted dripping from inside the hood over the conveyor dishwasher and from the deckhead between the dishwasher and glasswasher. (7.7.6.1.2)	Improved ventilation has been requested in order to alleviate the condensation problem. Expected completion: drydock, April 2002.
4	*	<b>Main Galley Cold Galley</b> Deck 5	The meat slicer back plate was separated at a seam creating a large gap, difficult to clean. (7.4.5.1.1.1)	Repaired and maintained in good working order.
5	21	<b>Main Galley Hot Galley</b> Deck 5	Difficult to clean grease drip tray areas were noted in griddles. (7.4.5.1.2)	Modifications have been made to the drip tray as per Captain Otto's recommendation.
6	27	<b>Main Galley Hot Galley</b> Deck 5	Excessive soil was noted in back of one of the griddle drip pan areas in aft galley. (7.5.5.1.3)	Better cleaning procedures have been implemented.
7	26	<b>Crew Galley Pot Washing</b> Deck 2	Food residue was noted in several pots and pans stored in the clean area. (7.5.5.1.1)	Better training, cleaning procedures and supervision have been implemented.
8	*	<b>Provisions 1&amp;2</b> Deck	Excellent organization and cleaning were noted in the provisions area during today's inspection.	Ongoing training carried out to maintain this excellent organization and cleanliness.
9	*	<b>Lido Galley</b> Deck 10	Back-up food items such as potatoes in hot cabinets below the hot buffet service counter were at 120 F. Taking the food back to the main galley for re-heating as staff reported they normally do is ineffective due to distances, and the level of activity in both the galley and Lido	Convection ovens have been requisitioned so all back-up hot food can be kept at correct temperature.
10	*	<b>Lido Galley Pantry</b> Deck 10	The pressure gauges on the Lido glass washer and dishwasher were reading excessively high. (7.5.2.1.2)	Hobart representative has been contacted in reference to these gauges.
11	*	<b>Potable water system</b>	PH was not being recorded on some of the swimming pool logs. (6.1.2.2.1)	Corrected. PH for all swimming pools is recorded and logged.
12	*	<b>Bars</b> Deck 6&7	Glass washers in the Disco Frame-52 bar and the Topsider bar were in-operational. (7.5.4.1.1)	Glass washer in Disco Frame 52 Bar repaired and maintained in good working order. Spare parts for Topsiders bar have been requisitioned. While awaiting these spare parts, disposable glasses are being used.
13	*	<b>Frame 52 Bar</b> Deck 7	Lighting levels when increased to maximum in the bar service area near ice sinks were at 5 foot candles. (7.7.5.1.1)	Portable lighting used during cleaning.
14	26	<b>Polo Bar</b> Deck 6	The ice machine had mold and rust on interior	A new ice machine has been requisitioned

			surfaces. (7.5.5.1.1)	and will be installed upon delivery.
15	21	<b>Bars</b>	The gaskets in between the ice makers and the ice bins in some bars were of black colored absorbent material. (7.4.5.1.2)	All gaskets have been removed and replaced.